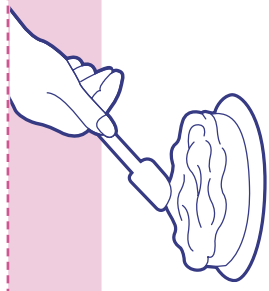


Frosting

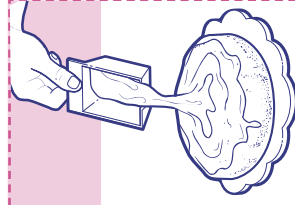


Makes enough for a one-layer cake.

1. Empty frosting mix into a mixing bowl.
2. Add $\frac{3}{4}$ teaspoon of warm water and stir until smooth. For thinner frosting, stir in a few extra drops of water.
3. Spread frosting over cake with spatula.

- OR -

Chocolate Drizzle Icing



Preheat oven for 15 minutes.

Use warming cups!

1. Pour $1\frac{1}{2}$ teaspoons of water into warming cup.
2. Gradually add all of frosting mix, stirring until smooth.
3. Place cup in warming chamber located on side of oven. Warm for 9 minutes.
4. Drizzle warm icing over cake or cookies, or use it as a dip!

TIP: For a peanut butter drizzle treat, add 1 teaspoon creamy peanut butter to warm drizzle. Warm for 5 extra minutes and enjoy!

Cut out cards and add to your recipe box!



CAUTION: ELECTRIC TOY

Immersing this toy in water can cause an electric shock. Not recommended for children under 8 years of age. As with all electric products, precautions should be observed during handling and use to prevent electric shock.

(ELECTRIC TOY)



AGES 8+

65554

For best results, be sure to follow all instructions carefully.

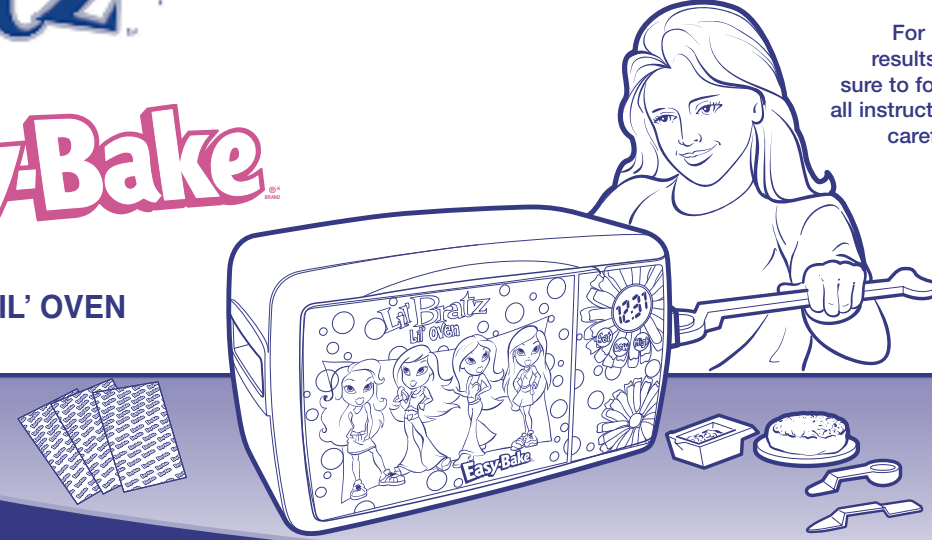
Lil' Bratz

Lil' Oven by Easy-Bake

Thank you for purchasing the LIL' OVEN BY EASY BAKE®*!

Want to be famous?

Visit www.easybake.com to enter the EASY-BAKE "Chef of the Year" contest!

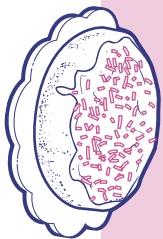


Easy-Bake®* Recipes

Cake

Preheat oven for 15 minutes.

Makes a one-layer cake.



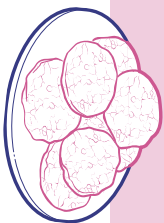
1. Spray baking pan with cooking spray.
2. Empty cake mix into a mixing bowl.
3. Add 3 teaspoons of water. Stir until smooth.
4. Pour batter into baking pan. Spread evenly.
5. Follow “Oven Basics” instructions for using your oven.
6. Bake for 12 minutes.

Cool for 10 minutes.

Butterscotch Chip Cookies

Preheat oven for 15 minutes.

Makes 1 large cookie or 6 small cookies.



1. Empty cookie mix into a mixing bowl. Add 1 teaspoon of water and mix to form dough.
2. Sprinkle your hands with flour. Shape dough into one large ball or 6 small balls.
3. Flatten cookie balls between hands.
4. Place cookies in pan.
5. Follow “Oven Basics” instructions for using your oven.
6. Bake for 6-8 minutes.

Cool for 10 minutes.

Cut out cards and add to your recipe box!

ALWAYS:

- ✓ Wash all pans and utensils before using first time.
- ✓ Use pan tool to move pans through baking chamber.
- ✓ Allow oven, pans and food to cool before handling.
- ✓ Unplug oven when not baking.
- ✓ Use the correct type of light bulb.

NEVER:

- x NEVER leave empty pans or pan tool in oven!
- x NEVER use plugged-in oven around water at any time.
- x NEVER leave plugged-in oven unattended or unassembled.
- x NEVER put your fingers in oven.

Safety Tips and Cautions:


HOT pans and food. Handle carefully!
HOT oven interior, oven top and back. Do not touch!

NOTE: The “new” smell the oven gives off in the first few minutes is produced by the protective oil evaporating from the metal parts in the oven. You may also see a vapor. The oil is food grade, non-toxic, and evaporates quickly. Do not immerse oven in water.

ELECTRICAL REQUIREMENTS:

120 Volts AC only – 60 Hz. 100 Watts.

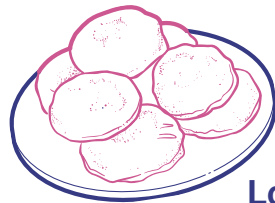
 **WARNING:** Shock hazard. Pull plug out of receptacle before removing light bulb door and changing light bulb. Do not use light bulbs larger than 100 watts.

 **CAUTION:** Adult supervision recommended. Internal metal edges. Care should be taken during installation of the light bulb. Phillips screwdriver required for assembly.

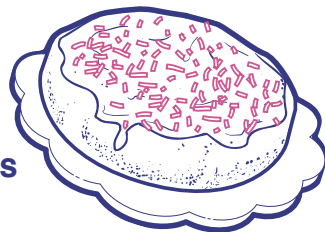
DANGER: To prevent electric shock, do not immerse oven in water. Wipe clean with a damp cloth. We recommend that you periodically examine the toy for potential hazards and that any potentially hazardous parts be repaired or replaced.

(See back page for company contact information.)

**ADULT SUPERVISION
RECOMMENDED.**



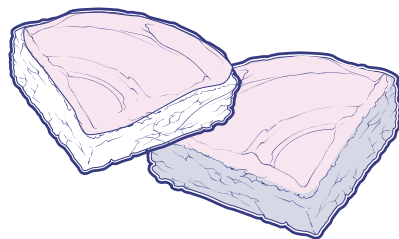
Look for all the fun and delicious EASY BAKE®* food mixes and accessories!



If you have any questions, comments, or need additional information concerning your EASY-BAKE®* oven, or if you need additional information concerning this product or its parts, please call our Hasbro Consumer Affairs hotline at 1-800-327-8264, Monday through Friday during business hours (Eastern time).

GO TO

EASYBAKE.COM
FOR NEW PRODUCTS AND OFFERS

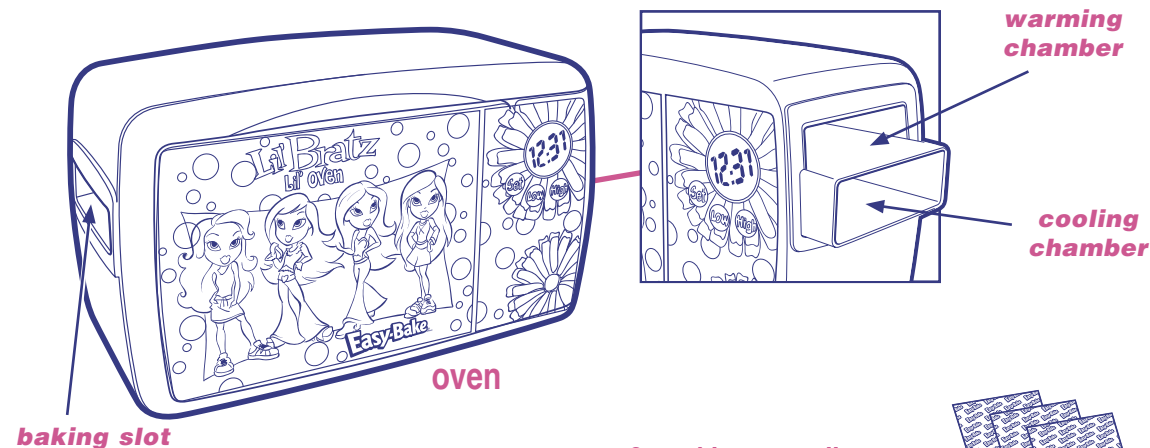


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Product and colors may vary.
65554 P/N 6372040100

This Oven includes:



baking slot

oven



holder end

pusher end



2 baking pans



2 warming cups



spoon



spatula

2 cooking utensils:



- 1 yellow cake mix
- 1 chocolate flavored frosting mix
- 1 butterscotch chip cookie mix

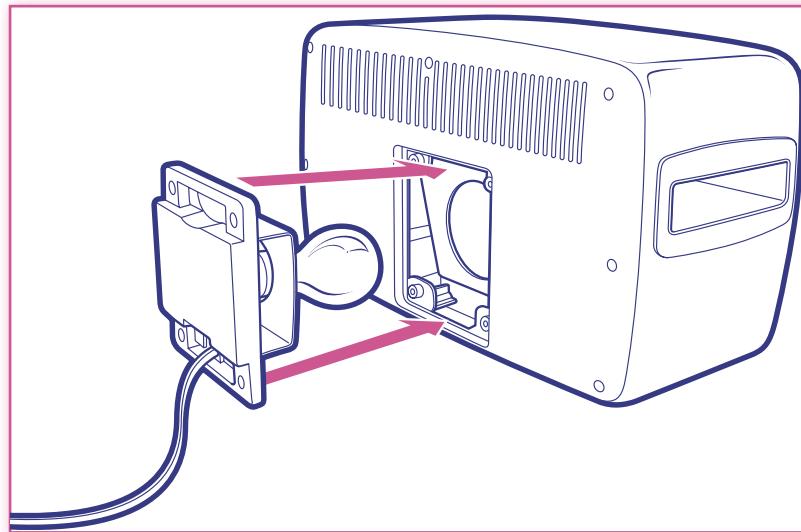
also needed:

- Flour
- Nonstick cooking spray
- Rolling pin
- Mixing bowl
- 100-watt light bulb, frosted or standard. *Do not use soft white or long life bulbs.

Install Light Bulb

ADULT SUPERVISION RECOMMENDED.

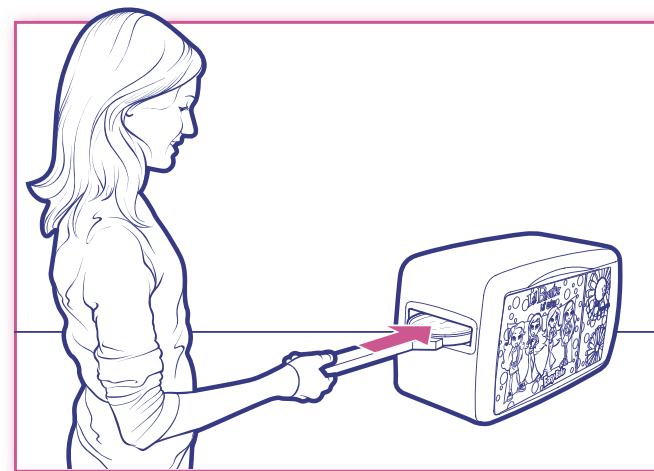
- Loosen screws from battery door and remove battery door from oven.
- Install one standard 100-watt bulb (regular or frosted) into the socket in the panel.
- DO NOT use long life, soft white or high efficiency bulbs, or bulbs of higher or lower wattage, which will cause oven to work improperly.
- Replace the door and 4 screws.



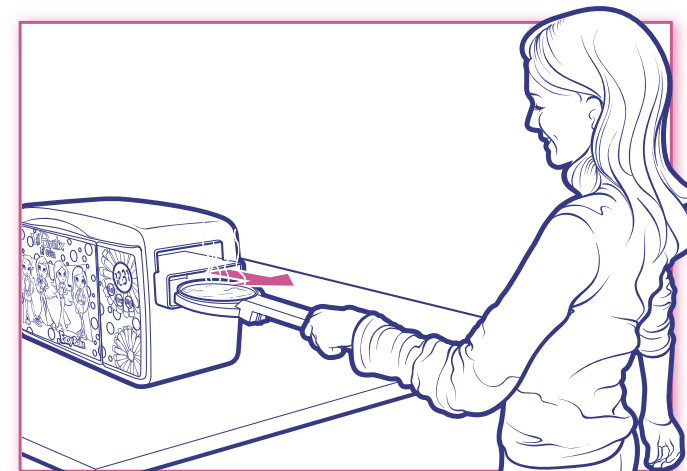
Before You Bake:

1. Wash pans with soap and water and dry thoroughly before first use and always after baking.
2. The oven should rest flat on a level surface at all times.
3. Make sure both metal doors inside the oven are closed.
4. Plug in oven and preheat for 15 minutes.

Oven Basics



- 1) Preheat oven for 15 minutes.
- 2) Place baking pan in baking slot, then use pusher end of your pan tool to push pan into oven.
- 3) Make sure both metal doors are closed.
- 4) When baking time is done, use pusher end of pan tool to push through to cooling chamber. PAN IS HOT! Cool for ten minutes.



- 5) Using holder end of pan tool, remove pan.
- 6) Unplug oven when finished baking. Wait for oven to cool, then wipe it down.